




Friday afternoon comp time beetroot muffins.



standuponit

 **standuponit**

<https://standuponit.livejournal.com/2010-04-02> 15:48:00

LOCATION: more things to do with beets

MOOD: 😊 full

MUSIC: Crosby, Stills & Nash - Into The Darkness

This week's cupcake is a muffin. Specifically, a beetroot/carrot/almond/ginger/allspice muffin--basically, my standard muffin recipe (<http://cvillette.livejournal.com/60446.html>), without the spices or flavoring agents or fruit, instead with two carrots and two beets grated up into it, a cup of sliced almonds, a quarter-cup of crystallized ginger, a teaspoon of allspice, two teaspoons of powdered ginger, a tablespoon of almond extract, and a tablespoon of brandy.

The flavors play really nicely together. And hey, it's full of vitamins. And they're pink!



(<https://www.livejournal.com/away?to=http%3A/www.flickr.com/photos/45206927%40N06/4485038018/>)



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Makes about twenty muffins.

TAGS: [food](#)

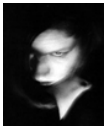


This looks like a
good idea.
...

This.
...

Little guy's not
bad.
Gotta teach RHex
to smear.

11 comments



 [kayjayoh](#)

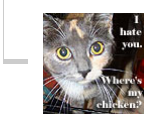
[April 2 2010, 22:53:47 UTC](#) [COLLAPSE](#)


They look most excellent!

 [jry.](#)

[April 2 2010, 23:48:20 UTC](#) [COLLAPSE](#)

Does the pizza stone make any difference to the muffins or does it just happen to live there?




 [standuponit](#)

[April 3 2010, 00:52:35 UTC](#) [COLLAPSE](#)

It lives there.

Its name is Alice.

 [ladycelia](#)


[April 3 2010, 03:25:07 UTC](#) [COLLAPSE](#)

I'm not sure if this is brilliant or insane. But I'm probably going to try them.

 [asciikitty](#)

[April 3 2010, 04:01:38 UTC](#) [COLLAPSE](#)

Oh hey! I thought of you - well, shamelessly used your tagine recipe - this week. It's Passover, and in a fit of wanting to cook something seasonally appropriate we decided on lamb, and tagine is yummy. So thanks! Because of you, I can cook lamb!

 [jennygadget](#)

[April 3 2010, 07:41:55 UTC](#) [COLLAPSE](#)

"And they're pink!"

The flowers on the plate would seem to disagree. :)

But I do admit I find whatever the hell color that is to be fascinating for a muffin.

 [stotangirl](#)

[April 4 2010, 02:45:15 UTC](#) [COLLAPSE](#)

I have spent the weekend telling people "Beet and carrot muffins! With ginger! They come out pink!" and getting vigorous head nods and "I like beets!" in response. I suppose I know what I'll be doing next weekend ...




 [nebula99](#)

[April 5 2010, 19:20:17 UTC](#) [COLLAPSE](#)

Interesting and pretty.


I have made beetroot and chocolate muffins - they had a lovely purple sheen to them and were pretty tasty too.



 [inaurolillium](#)
[April 7 2010, 01:11:57 UTC](#) [COLLAPSE](#)

Hey, Chaz? Look! [A webcomiced-food blog about raising shoggoths!](#)



 [standuponit](#)
[April 7 2010, 01:32:03 UTC](#) [COLLAPSE](#)

Saw it! We were talking about her cookies at the office a while back.

 [batwrangler](#)
[April 9 2010, 14:33:33 UTC](#) [COLLAPSE](#)

Those look absolutely yummy -- I am imaging them toasted with lots of melting butter. *drools*

[This looks like a good idea.](#)
...

[This.](#)
...

[Little guy's not bad.](#)
Gotta teach RHex to smear.